

Crostini with garlic, parmesan and lemon |

Recipe for 4 servings

Description

These homemade croutons with lemon zest and Parmesan cheese will charm you.

Note

Serve with soup, pasta or a succulent homemade tartar.

Ingredients

Crostinis

- 12 Thin slice(s) Baguette
- 30 Gr Grated parmesan
- 2 Clove(s) Garlic
- 1 Tsp Lemon zests

- Salt and pepper
- Olive oil

Preparation

- Preparation time **20 mins**
- Preheat your **oven** at **400 F°**

Crostinis

Peel and chop the garlic.

Place baguette slices on a baking tray. Season with pepper and lemon zest. Place the Parmesan cheese on each slice and bake in the oven until the Parmesan cheese is gratinated. Leave to cool.

Bon appétit!